



*G*LYNHILL  
HOTEL

WEDDING BROCHURE

*"Our day ran very smoothly and my husband or I didn't have to worry about a thing which allowed us to enjoy the day and celebrate our wedding day with all our guests."*

*Everyone raved about how delicious the food was and how lovely the venue looked, we are so glad we chose here and will be visiting the hotel again"*

*Ashley & John (19/08/2017)*



## Memories You'll Treasure Forever

We would like to take this opportunity to congratulate you on your engagement and to thank you for considering The Glynhill Hotel for your big day. The Planning starts here...

Located on the outskirts of Glasgow, The Glynhill Hotel is perfectly situated within minutes of the City Centre and under two miles from Glasgow International Airport. With complimentary car parking and excellent transport links nearby, The Glynhill is easily accessible to all of your guests no matter their mode of transport.

Your personalised package awaits...at The Glynhill we understand that every wedding is unique, which is why our dedicated Wedding Consultants will assist in the creation of a bespoke package tailored to your every need whether you're looking for large, small, traditional or something a little bit different.

Celebrate the start of your new life together with a glass of bubbly on our spectacular Champagne Terrace, and relax in the luxurious, fully refurbished lounge before indulging in a sumptuous meal and finally letting your hair down as you dance the night away.

Rest assured, your big day is as important to us as it is to you. We only book one wedding per day to allow our Wedding Consultants to focus their undivided attention on you throughout your special day.





*"I can't thank the staff at the Glynhill enough...  
they really couldn't have done any better.*

*Outstanding from start to finish. The venue  
is beautiful and rooms are gorgeous not to  
mention the food, which is amazing"*

*Zoe McManus (24/09/2017)*



## Wedding Suites

The Glynhill is one of Renfrewshire's most popular wedding venues, and The Barony Suite is the perfect place to celebrate your special day. With the flexibility to provide a range of options from smaller, intimate weddings, to large, grand gatherings for up to 350 guests.

The Glyn & Alcove Suites are ideal for smaller weddings up to 70 guests, self-contained with dance floor and Cocktail Bar available privately for canapés and bubbly. The Glynhill is the ideal location no matter the size of your wedding party.

Civil, Humanist and religious ceremonies are conducted at the hotel, allowing your wedding to flow from ceremony to evening reception in one stunning location.

Why not take your vows on our spectacular outdoor Champagne Terrace, perfect for ceremonies for up to 60 guests, before making your way to one of our private gardens and grand manor staircase for those cherished shots of your big day.



*" You were all so professional and answered all our questions efficiently regardless to how silly they may have sounded.*

*We both had an incredible day and wish we could do it again. It's a great venue with lovely staff."*

*Kirsteen McLaughlin (21/07/2018)*



## Accommodation

From the moment you arrive at the 147 bedroom Glynhill Hotel we want you to relax knowing that the services and amenities on offer are second to none.

Enjoy complimentary access to our Leisure Club when staying overnight, with facilities including indoor heated swimming pool, sauna, steam room, Jacuzzi and gym.

Provisionally book an allocation of rooms for your guests, including our newly refurbished Boutique Rooms, elegantly designed with guest comfort in mind. Self-contained apartment rooms are also available.

If you are looking for more than 20 rooms for your guests why not book out a private bedroom wing.

After enjoying a relaxing overnight stay, tuck in to a delicious full Scottish breakfast while reminiscing about the breathtaking day you have just experienced at The Glynhill. We can also provide a private brunch if you prefer a later start.

Discounted accommodation rates are available to all of your guests for the full duration of their stay, including the days before and after your wedding.





## Your Personalised Package

Our team of Chefs have created an exquisite range of menus allowing you the flexibility of choice to create the perfect menu for your special day. All meals are freshly prepared, incorporating fantastic locally sourced Scottish produce where available.

Once you have selected your package menu, you have the freedom to choose the drinks package to complement your meal perfectly.

You may wish to consider the option of canapes, and greet your guests in style with a glass of bubbly on the Champagne Terrace. Finally to complete your package, we offer a variety of evening buffet options for your evening guests.

Our Wedding Consultants will assist in every way to ensure your expectations are exceeded from start to finish with great attention to detail and a warm, friendly approach.

## Your Wedding Includes

Red carpet on arrival

Exclusive use of your chosen suite from arrival to evening reception

One canapé per person on arrival

Complimentary Honeymoon Suite for the evening of the wedding with Champagne and fresh fruit (minimum of 40 day guests)

Special accommodation rates for guests staying overnight

Contemporary colour change lighting system

Master of ceremonies

Elegant centre pieces

Silver cake stand & knife

Complimentary menu tasting for bride & groom (minimum of 40 day guests)

Recommended supplier and entertainment information

## Menu 1

Please select one option from each course

### Starters

Trio of melon, exotic fruit brunoise, passion fruit sorbet, cassis glaze (v, vegan, gf)

Pate de campagne, apricot chutney, condiments, walnut country bread

Duo of Atlantic prawns Marie Rose & Scottish smoked salmon, with cucumber salad

### Intermediate

Red lentil soup (v, vegan, gf)

Cream of carrot, pickled ginger & fresh coriander soup (v, gf)

Baked potato gnocchi, French peas & Parmesan cream (v)

### Mains

Seared chicken breast, haggis bonbon, mixed peppercorn sauce

Mixed nuts & herbs crusted haddock fillet, saffron vierge dressing

Ballotine of braised beef, smoked pancetta & sundried tomato, red onion sauce

All served with a selection of seasonal vegetables & dauphinoise potatoes

### Desserts

Sticky toffee pudding, pistachio ice cream, caramel sauce

Dark chocolate & salted caramel tart, vanilla ice cream, coffee crème Anglaise

Lemon cheesecake, mixed berry compote (gf)

Tea, coffee & tablet

Vegetarian and vegan menu available.

Full allergen/nutritional information is available on request.



## Menu 2

Please select two options from each course.  
Pre-order required 3 weeks prior to wedding date.

### Starters

- Crayfish, crab & orange segments cocktail, citrus mayonnaise, malted bread
- Balsamic onion & smoked cheddar tart, mesclun leaves, mixed nuts & sundried tomato dressing (v)
- Chicken liver & Brandy parfait, red onion marmalade, condiments, oat cakes
- Duo of Scottish smoked salmon & beetroot cured salmon, vegetable julienne, avocado dressing (gf)

### Intermediate

- Vegetable Scotch broth (v, vegan)
- Pea & ham soup
- Haggis, neeps & tatties, Glayva cream sauce
- Greek feta & tomato bruschetta, rocket, balsamic glaze (v)

### Mains

- Roast Scottish sirloin of beef, mixed peppercorn sauce (gf)
- Seared corn-fed chicken breast, spring onion tempura, Bordelaise sauce
- Panko breaded veal with asparagus & parmesan parcel, light pesto Neapolitan sauce
- Steamed fillet of Scottish salmon, Béarnaise sauce
- All served with a selection of seasonal vegetables & dauphinoise potato

### Desserts

- Black forest mousse, Amarena ice cream, cassis glaze
- Lemon meringue tart, strawberry ice cream & coulis
- Fresh raspberry & blueberry cranachan, poppy seeds shortbread
- Selection of cheese, apple chutney & oatcakes
- Tea, coffee & tablet

Vegetarian and vegan menu available.  
Full allergen/nutritional information is available on request.



## Menu 3

Please select two options from each course.  
Pre-order required 3 weeks prior to wedding date.

### Starters

- Trio of crayfish, citrus mayonnaise, beetroot cured salmon & peppered mackerel mousse, vegetable julienne, oatcakes
- Breaded haggis bonbon, turnip fondant, spring onion mash, Glayva cream sauce
- Scottish smoked haddock, brie & leek tart, baby gem, tartar dressing
- Potted Barbary duck leg & pork confit, apricot chutney, condiments, walnut bread

### Intermediate

- Cullen skink (gf)
- Roast tomato, red pepper & fresh basil soup (v, vegan, gf)
- Seeded asparagus & artichoke tempura, soya dressing (v, vegan)
- Mixed seafood & saffron arancini, olive dressing



### Mains

- Duo of Scottish beef fillet, steak & smoked pancetta mini pie, truffle & parsley mash, broad beans & peas, red onion sauce
- Roast fillet of Scottish lamb, dauphinoise potato, green beans fagot, Chantenay carrots, sweet onion, minted jus (gf)
- Grilled 7oz Scottish fillet of beef, grill garnish, dauphinoise potato, Béarnaise sauce
- Steamed sole fillet & salmon mousse ballotine, tomato mash, buttered spinach, Dugléré sauce (gf)

### Desserts

- Pear & marzipan tart, pistachio ice cream, cassis glaze
- Trio of Scottish desserts, raspberry cranachan poppy seeds shortbread, sticky toffee pudding, tablet ice cream
- Black forest mousse, Amarena ice cream, cassis glaze
- Selection of cheese, apple chutney & oatcakes
- Tea, coffee & tablet

Vegetarian and vegan menu available.  
Full allergen/nutritional information is available on request.



## Drinks Package

### One

1 glass of Prosecco per person for the cutting of the cake  
2 glasses of wine with dinner

### Two

Choice of spirit or liqueur after ceremony  
1 glass of Prosecco per person for the cutting of the cake  
2 glasses of wine with dinner

### Three

Cocktail or bottle of beer after ceremony  
1 glass of Champagne for the cutting of the cake  
2 glasses of wine with dinner  
Drink of choice for speeches

Create your own drinks package, with a selection of gins, cocktails or Champagne. See Bespoke Upgrades flyer.

## Canapés

### Savoury Cold

Serrano ham and parmesan shaving on ciabatta bread  
Baby Caesar salad served with seeded parmesan crisp (v)  
Smoked salmon, Avruga caviar on croutons  
Prawns and saffron mayonnaise cocktail  
Home-dried tomato, baby mozzarella and pesto dressing on olive bread (v)  
Chicken liver parfait on a mini oat cake  
Houmous and chives on pita bread (v)

### Savoury Hot

Selection of mini quiche (v)  
Breaded haggis bonbon  
Chicken, soy sauce and sesame seed toast  
Cajun chicken and vegetable cone  
Mini fish cake

### Sweet

Mixed fruit skewer  
Chocolate mousse mini choux  
Fresh strawberry dipped in dark and white chocolate  
Churros, toffee sauce







## Evening Buffet

Includes tea, coffee, dips  
and accompaniments

Cajun chicken and guacamole tortilla

Sausage rolls

Mixed seafood fish cake

Chicken pakora

Vegetable pakora (v)

Selection of pizza (v)

Vegetable spring rolls (v)

Salmon teriyaki skewer

Beef and coconut skewer

Chicken satay

Chicken and red pepper kebab

Spicy chicken drumstick

Prawn toast

Onion bhaji (v)

Mini quiche (v)

Selection of sandwiches on bloomer bread

Poke of chips

Selection of breakfast rolls

Poke of fish and chips - £1 per person supplement

Mini Scotch pie - £1 per person supplement

## Terms & Conditions

A non-refundable £500 deposit is due within 14 days of a provisional reservation. Full payment is required one month prior to the date of the wedding.

Cancellation – if you unfortunately have to cancel your booking the hotel will retain the initial £500 confirmation deposit. There will be a further cancellation charge of 50% of the estimated account if the hotel is unable to re-sell the date. However, the hotel will try to minimise loss by re-letting the accommodation and may be able to waive cancellation charges.

Minimum numbers of 80 apply for use of Barony Two Suite on a Friday or Saturday, and minimum numbers of 60 on a Friday and Saturday apply for Barony One Suite. Estimated numbers of day guests must be provided at the time of booking. A final arrangements meeting will be organised approximately one month prior to your wedding, where final numbers and details must be provided.

The brochure may be altered at the discretion of the management.

All prices are subject to change due to unforeseen circumstances and changing economic factors.

### Dietary Information

v = vegetarian

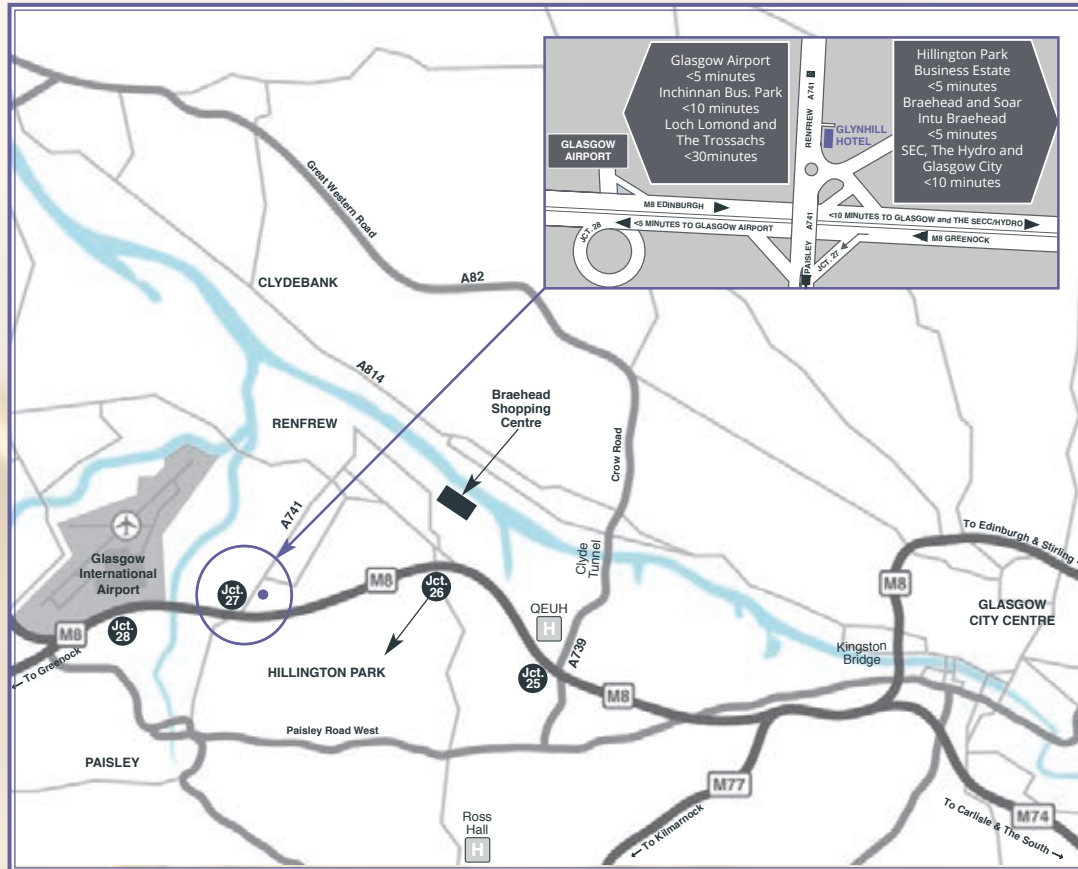
gf = gluten free

We have risk assessed our kitchen's allergens; because of the nature of our food operation we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering.





## How to Find Us



## The Glynhill Hotel & Leisure Club

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